

DETAILS OF INSPECTION VIOLATIONS

NO.	LOCATION	REF.	POINTS	CRITICAL	DESCRIPTION
1.	POTABLE WATER – BUNKERING The documentation in the bunkering logs indicated that there were several days in April and May 2003 where the ship did not bunker water at 2.0 PPM. (Corrected early May 2003) There was also no notation for any corrective action taken during the times when the bunkering was far below 2.0 PPM. (Instructions were given to all involved in potable water bunkering)	03	5	Yes	
2.	MAIN GALLEY – DISHWASH The spray nozzles in the lower final rinse arm were clogged.	22	0	No	(Corrected same day)
3.	BUNKERING STATION PORT SIDE The chain was missing from the filling line cap.	08	0	No	(Corrected same day)
4.	BUNKERING STATION PORT SIDE The potable water hoses were not stored with the ends capped.	08	0	No	(This was corrected during the inspection)
5.	POTABLE WATER There were no reduced pressure backflow assemblies installed on the international shore connections. (Assemblies ordered)	08	0	No	
6.	CREW MESS The fryer coils were encrusted with a carbonized food residue.	26	0	Yes	(Corrected same day)
7.	FOOD SERVICE GENERAL Decks, bulkheads, and deck head contained holes, painted surfaces, crevices and other non-easily cleanable features. Cleaning program and repairs maintained as necessary. Recessed grouting and chipped and broken deck tiles were noted throughout the food service areas. (Corrected)	33	1	No	
8.	FOOD SERVICE GENERAL Non-food contact surfaces of equipment such as grills, ovens, refrigerators and counters contained holes, gaps, and other non-easily cleanable features.	21	1	No	(Cleaning and repairs maintained as necessary)
9.	STARLIGHT SHOW LOUNGE Copper tubing and brass fittings were noted between the backflow preventer and the carbonator. (Coca Cola advised)	26	0	Yes	
10.	TROPICAL BAR Brass fittings were noted between the backflow preventer and the carbonator. (Coca Cola advised)	26	0	Yes	
11.	BUFFET LINE Ensure the infrared heat lamps are shatter-resistant.	36	0	No	(Proper lamps already ordered)
12.	BUFFET LINE Plates were not placed inverted while stored on the buffet line.	28	0	No	(This was corrected during the inspection)
13.	GARBAGE ROOM The cleaning locker in the garbage room was not labeled.	38	0	No	(Corrected same day)
14.	PROVISIONS – VEGETABLE PREPARATION The door on the undercounter refrigerator did not close properly.	21	1	No	(Corrected same day)
15.	POOL There was no Shepard's hook by the pool.	10	0	No	(This was corrected during the inspection)
16.	CORRECTIVE ACTION STATEMENT In developing the corrective action statement for this inspection, critical-item deficiencies (designated with Yes in critical column – worth 3-5 points), whether debited or not, should include standard operating procedures and monitoring procedures implemented to prevent the recurrence of the critical deficiency. Prepare corrective action statement as a word processing or spreadsheet file which will be sent to USPH/VSP as an email message attachment. Please email corrective action statement to: VSP@CDC.GOV Use email message subject line: Ship Name – CAS – (insert inspection date).	*	0	No	